



GIANDUIA FILLED BISCUITS

SHORTCRUST

INGREDIENTS

TOP FROLLA GLUTEN FREE	g 1000
VIGOR BAKING	g 13
CORNSTARCH	g 86
CONFECTIONER'S SUGAR	g 27
UNSALTED BUTTER 82% FAT	g 388
EGG YOLKS	g 166

PREPARATION

- Mix butter and icing sugar with a puddle.
- Add egg yolks and mix well.
- At the end add the powder previously mixed together.
- Roll out the dough to a thickness of 3 mm.

FILLING

INGREDIENTS

CUKICREAM GIANDUIA	To Taste
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FINAL COMPOSITION

- Cut into circles with a diameter of 4 cm.
- Put CUKICREAM GIANDUIA in the centre and cover with an other circle of dough.
- Cut all again using a 3-3.5 cm pastry cutter.
- Cook at almost 210-220°C for 5-6 minutes.



RECIPE CREATED FOR YOU BY LUCA SALVATORI

PASTRY CHEF AND GELATO MAKER